



Chef Attended Small Plate Food Stations

\$\$\$+Tax+Gratuity

Passed Appetizers

please choose four

Braised beef short rib toastada

Applewood Bacon wrapped scallops

Potato latke, spiced pear compote

Feta-stuffed lamb meatball, tzatziki

Mozzarella-stuffed arancini

Truffled artichoke beggar's purse

Tuna tartare on curried wonton

Pickled shrimp skewer

Chip coated fish bite with malted vinegar aioli

Crispy halloumi bite with hot honey

Fried green tomato & Pimento cheese

Pulled pork & Collard green wonton

Lowcountry shrimp roll

Citrus Crab salad in endive



Stations

please choose three

Shrimp and Grits Station

served over local Marsh Hen Mill Grits

Bacon lardon and creamed local wild greens (fall/winter)

OR

Succotash of butter beans, field peas, corn, and tomato creole

Citrus Grilled Mahi Station

pearl couscous, zucchini, and cilantro lime vinaigrette

Bacon-Wrapped Pork Tenderloin

sweet potato and wild greens, roasted garlic aioli

Braised Beef Short Rib

whipped parsnip puree, carrot, parsley gremolata



Spinach and Ricotta Stuffed Chicken

wild rice pilaf, red pepper puree

Chicken Piccata

whipped potatoes, petite arugula and radish salad

Herb Grilled Strip Loin

potato gratin, shaved parsely and radish